COMPETENCE 2003 F

The Electric Free-Standing Cooker

Operating Instructions

Downloaded from www.Manualslib.com manuals search engine

Dear Customer,

Please read these operating instructions through carefully.
Above all, please take note of the "Safety" section on the first few pages. Please keep these operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

The warning triangle and/or specific words **(Warning!, Caution!, Important!)** are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.

☞ **1.** This symbol guides you step by step when operating the appliance.

2. ...

3. ...

Next to this symbol you receive additional information and practical tips on using the appliance.

Tips and information about the economical and ecological use of the machine are marked with a cloverleaf.

In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the "What to do, if..." section.

In the event of technical problems, our local FACTORY CUSTOMER SERVICE CENTRE is always available to provide assistance (you will find addresses and telephone numbers in the "Customer Service Centres" section).
Please also take note of the contents of the "Service" section.

Printed on paper manufactured with environmentally sound processes.
He who thinks ecologically acts accordingly ...

Downloaded from www.Manualslib.com manuals search engine

CONTENTS

Operating Instructions 5

Safety Instructions 5

Disposal 7

Appliance structure 8
Control panel 8
Cooking Surface Features 9
Oven Features 10
Oven Accessories 11
Utensils Drawer 11

Oven Functions 12

Prior to Using for the First Time 13
Initial Cleaning 13
Suitable Pans 13

Using the Rings 14
Cooking with the Rings 14

Operating the Oven 15
Inserting the Shelf and Universal Sheet 15
Switching the Oven On and Off 16

Usage, Tables and Tips 17
Pans 17
Boil 18
Indicative figures for cooking with the ring 18
Baking 19
Baking Table 21
Roasting 23
Roasting Table 24
Grilling 26
Grilling Table 26

Downloaded from www.Manualslib.com manuals search engine

Cleaning and Care 27
Hob 27
Exterior of the Appliance 28
Oven Interior 28
Accessories 28
Side Rails 29
Oven Light 30
Oven Door 31
Oven Door Glass 32
Utensils Drawer 33

What to do if 34

Additional Accessories 35

Installing and Connecting 36

Installation 36
Appliance Alignment 36
Technical Data 37
Regulations, Standards, Directives 37
Safety Instructions for the Installer 38

Service 39

Downloaded from www.Manualslib.com manuals search engine

OPERATING INSTRUCTIONS

⚠ Safety Instructions

The new appliance may only be assembled and connected by an approved installer.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

General Safety

- Take care when plugging in electrical appliances near the appliance. Mains cables must not be allowed to fall on hot rings and must not be trapped under the hot oven door.
- Do not store inflammable substances in the oven. They could ignite when the oven is switched on.
- Cleaning the appliance with a steam or high pressure cleaner is forbidden for safety reasons.
- If force is used, above all on the edges of the front pane of glass, the glass may break.
- When cooking, roasting and grilling, the oven door will become hot. Therefore always keep small children away from the door.
- Overheated fat and oil can catch fire quickly. Please always stay close to the cooking surface when preparing food in fat or oil (e.g. chips).
- If you use alcoholic ingredients in the oven, it is possible that an easily ignitable alcohol-air mixture might be produced. In this case open the door carefully. When doing so, avoid having any hot embers, sparks or open flames in the immediate vicinity. We recommend leaving the cooked food to cool in the oven with the door shut for approx. 10-15 minutes after switching off the oven.
- Repairs to the appliance may only be performed by qualified service engineers. Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact our Customer Service or your specialist dealer.
- In the case of the appliance malfunctioning: remove the fuses or switch off the circuit breaker.

Downloaded from www.Manualslib.com manuals search engine

Intended use

- This appliance must not be used for purposes other than that intended, it must only be used for the cooking, roasting and baking of food in the home.
- Only use the appliance to prepare food.
- Do not use the oven to heat the room.

In this way you avoid damaging your appliance

- Only use utensils with flat, smooth bases that are neither rough nor burred. Otherwise permanent scratching may occur when the utensils are slid.
- Do not place hot frying pans or saucepans on the cooking surface frame and do not cover the cooking surface with protective foil.
- Do not place any pans or other items over the oven steam outlet in the cooking surface frame.
- Do not place aluminium foil or plastic containers on the hot rings and do not prepare food in aluminium foil or plastic containers on the hot cooking surface.
- Do not line your oven with aluminium foil and do not place a baking sheet or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Clean the appliance after each use. Spills are then easier to clean up and do not become burnt onto the surface.
- Any drops of fruit juice that fall from the baking sheet will leave spots that cannot be removed. Use the universal sheet for very moist cakes.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Do not sit on the open oven door/oven drawer.
- Do not store moist food in the oven.

Downloaded from www.Manualslib.com manuals search engine

Eco-Insulation

In the factory the oven is fitted with eco-insulation. This insulation has been tested for pollutants by independent test institutes and categorised as harmless

Disposal

Disposing of the packaging materials

All materials used can be fully recycled.
The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. as used for the packing pieces, completely free of CFCs.

The cardboard is made from 80% recycled paper.

Disposal of old appliances

All old appliances must be correctly disposed of for environmental reasons.

Warning! When disposing of an old appliance, make it unusable by cutting off the cable. Remove any door catches to prevent small children being trapped inside.

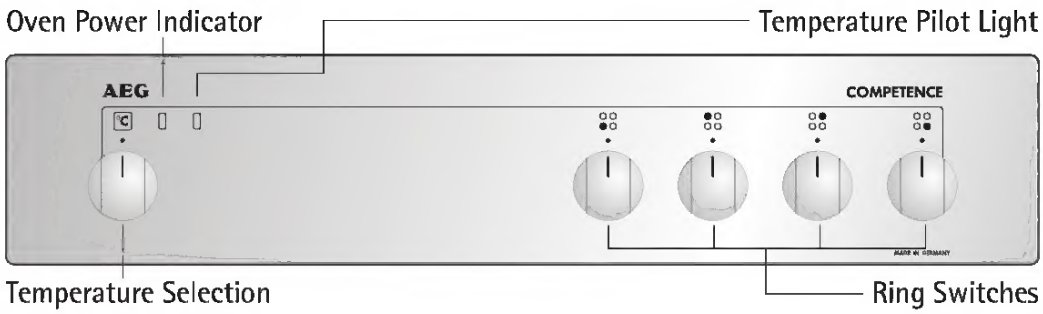
Information on disposal

- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

Downloaded from www.Manualslib.com manuals search engine

Appliance structure

Control panel



Temperature Selection

Rotary switch used for selecting the required oven temperature. The selected oven temperature can be read off on the switch from above.

Oven Power Indicator

The oven power indicator illuminates as soon as the oven or rings are switched on.

Temperature Pilot Light

The temperature pilot light illuminates while the oven is heating up and extinguishes when the selected temperature is reached. It then cycles on and off during cooking to show that the temperature is being maintained.

Ring Switches

Rotary switches for switching on the cooking zones. The selected heat setting can be read off on the switch from above.

Downloaded from www.Manualslib.com manuals search engine

Cooking Surface Features

Oven Steam Outlet

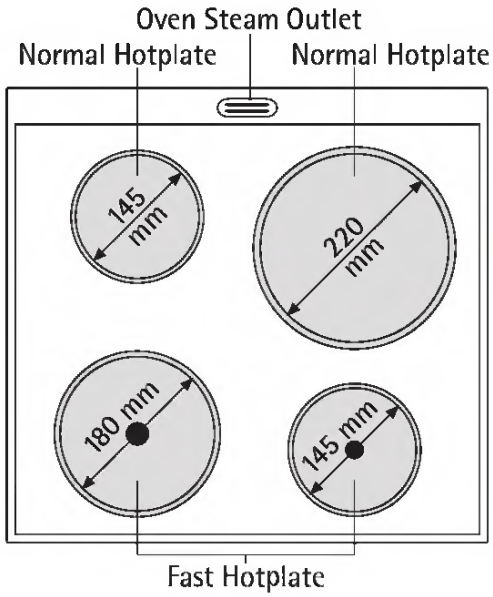
The steam from the oven is fed directly to the extraction hood via the duct in the rear of the cooking surface.

Normal Hotplate

Switching on and regulation is performed using the associated switch on the control panel.

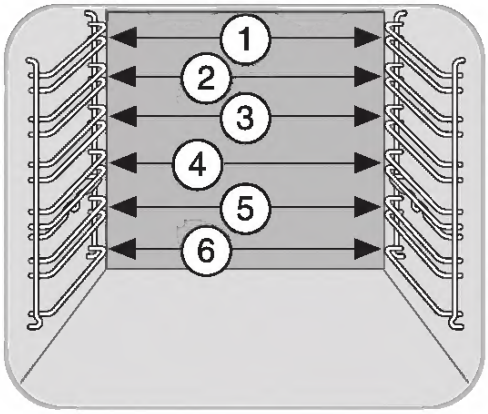
Fast Hotplate

The fast hotplate is marked with a dot in the middle. It has a higher electrical power for quicker warm up.



Downloaded from www.Manualslib.com manuals search engine

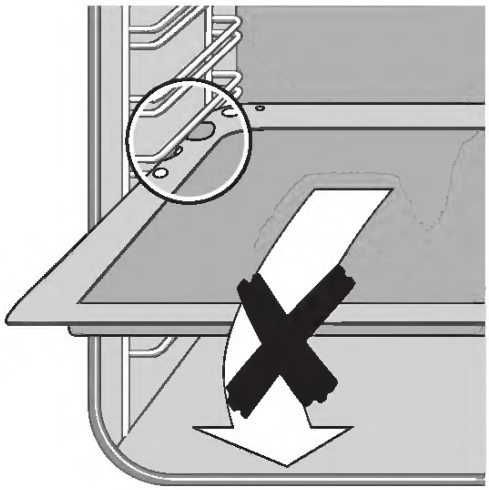
Oven Features



Shelf Positions

There are side rails on both sides of the oven, each of these has 6 shelf positions.

Please note that the shelf positions **are counted from top to bottom**.



Anti-Tip Device

All slide-in parts are fitted with an anti-tip device to prevent them being unintentionally pulled all the way out.

When inserting slide-in parts, the anti-tip device must be at the rear.

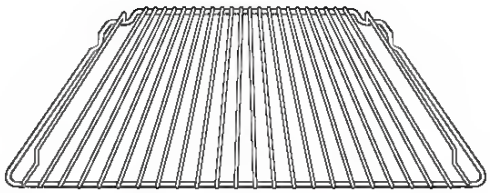
Downloaded from www.Manualslib.com manuals search engine

Oven Accessories

The following items are supplied:

Combination Shelf

For dishes, cake tins,
items for roasting and grilling

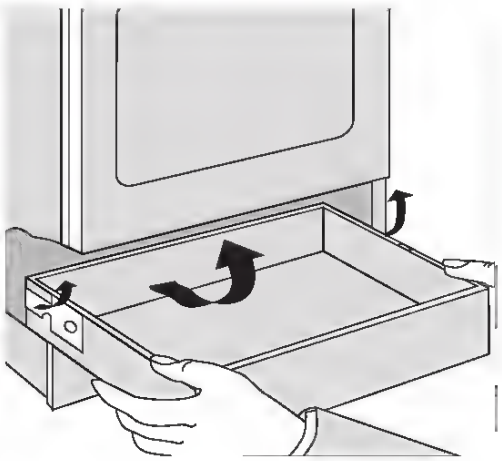


Universal Sheet

For cakes or roasts with a high juice content or as a baking sheet or tray for collecting fat

Utensils Drawer

Underneath the oven door there is a drawer that can be pulled out. It is used for storing utensils and accessories.



WARNING: Heat can build up in the utensils drawer when the oven is in use. Therefore do not store any flammable utensils in the drawer, e.g.:

- cleaner,
- plastic bags,
- oven cloths,
- paper, etc.
- **Under no circumstances should oven cleaner spray be stored in the drawer!**

Downloaded from www.Manualslib.com manuals search engine

Oven Functions

The following functions are available for the oven:

Conventional Heat

Conventional heat is suited to **baking** and **roasting** on **one level.**

Heat is supplied evenly from above and below.

Grill

Grilling is particularly suited to the **grilling** or **toasting** of flat foods, for example, steaks, cutlets, fish or toast.

The heat is provided by the grill element on the roof of the oven.

Downloaded from www.Manualslib.com manuals search engine

Prior to Using for the First Time

Initial Cleaning

Before using the oven for the first time, you should clean it thoroughly. You can switch on the oven light to make cleaning easier.

☞ **1.** Turn the oven function switch to oven lighting.

2. Remove all accessories and the side rails and clean with warm water and washing-up liquid.

3. Also wash out the oven with warm water and washing-up liquid and dry it.

4. Wipe off the front of the unit with a damp cloth only.

⚠ **Important:** Do not use any caustic or abrasive cleaners! The surface could be damaged.

Suitable Pans

By using the right pans you avoid damage to the appliance.

- The base should be as thick and flat as possible. Rough bases scratch the cooking surface when slid.
- Pans made of cast iron or with rough edges and burrs can leave permanent scratches.

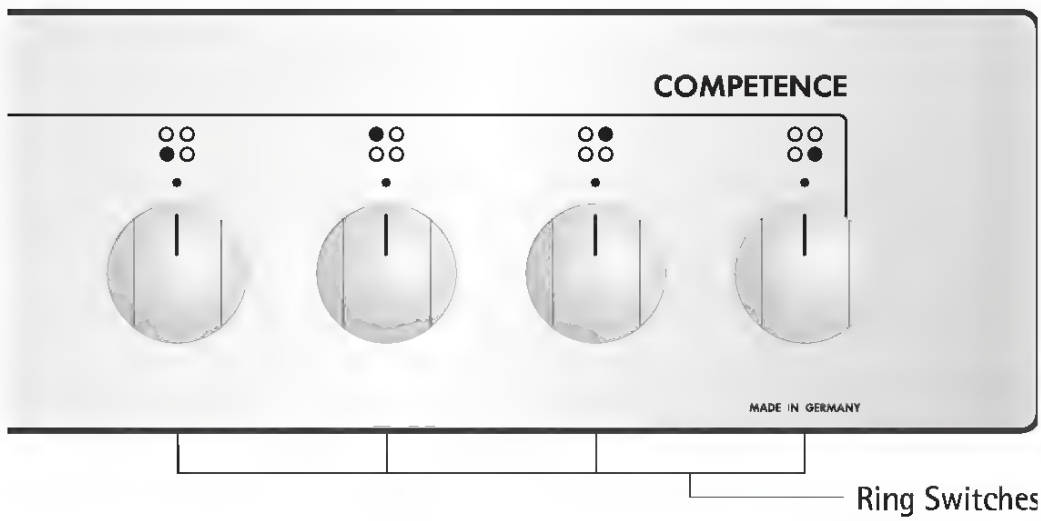
Downloaded from www.Manualslib.com manuals search engine

Using the Rings

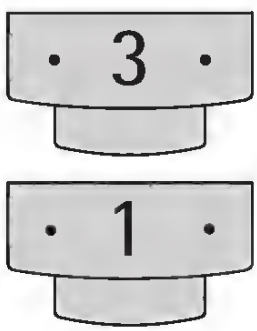
Heat Settings

The heater power can be continuously adjusted over 3 ranges using the ring switches.

• = lowest power
3 = highest power



Cooking with the Rings



☞ **1.** For heating up/browning, select a high power.

2. As soon as steam starts to form or the oil is hot, turn back to the heat setting necessary for further cooking.

3. To stop cooking, turn back to the zero position.

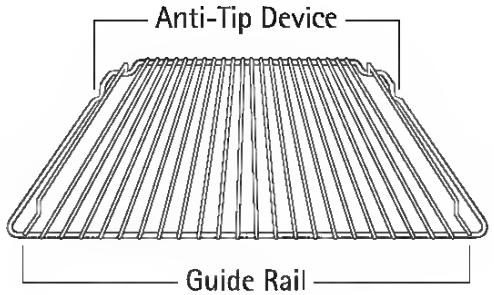
Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. By this means you can save electricity.

Downloaded from www.Manualslib.com manuals search engine

Operating the Oven

Inserting the Shelf and Universal Sheet

All slide-in parts have a small protrusion on the right and left. This protrusion is an anti-tip device and must point downwards.

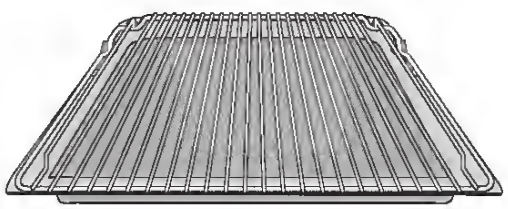


Inserting a Shelf

☞ Insert the **shelf** such that the two guide rails point upwards. The anti-tip device must point downwards and be in the rear of the oven.

Inserting the Shelf and Sheet

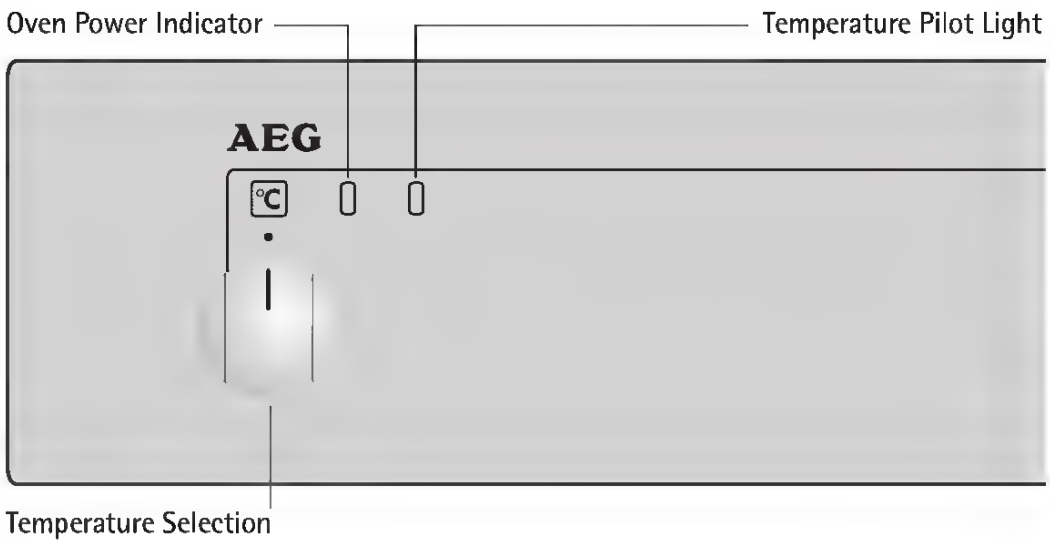
☞ When the **shelf and universal sheet** are used together, carefully place the shelf anti-tip device in the protuberances on the sheet.



Downloaded from www.Manualslib.com manuals search engine

Switching the Oven On and Off

☞ **1.** Set the required temperature by turning the "Temperature Selection" switch.



The oven power indicator illuminates as long as the oven or rings are in use.

The temperature pilot light illuminates as long as the oven is warming up and extinguishes as soon as the temperature set is reached.

2. To switch off the oven, turn the "Temperature Selection" switch to the zero position.

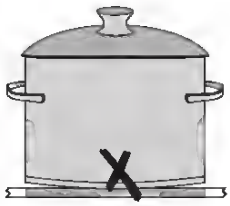
Downloaded from www.Manualslib.com manuals search engine

Usage, Tables and Tips

Pans

The better the pan, the better the results.

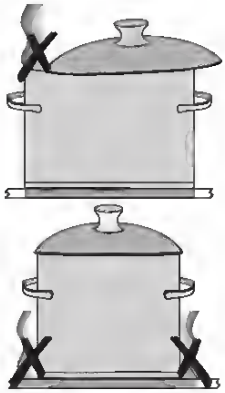
- You can recognise good pans by their bases. The base should be thick and as flat as possible.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Permanent scratching may occur when the pans are slid.
- When cold, pan bases are normally bowed slightly inwards (concave). They should under no circumstances be bowed outwards (convex).



Energy Saving Tips

You will save valuable energy if you observe the following tips:

- Always place pans on the cooking zone before switching on.
- Soiled cooking zones and pan bases increase the electricity consumption.
- If possible, always fit pans with a lid.
- Switch off the cooking zones before the end of cooking to make use of the residual heat, e.g. to keep food warm or for melting.



- The pan base and cooking zone should be the same size.
  When purchasing pans pay attention to the diameter of the base. Manufacturers often state the diameter of the top of the pan.
- Cooking times are reduced by up to 50% when a pressure cooker is used.

Downloaded from www.Manualslib.com manuals search engine

Boil

The figures given in the following tables are for guidance. Exactly which switch setting needs to be used depends on the quality of the pans and the type and quantity of the food.

Indicative figures for cooking with the ring

Switch setting	Cooking Process/ Heat Setting for Further Cooking	Explanation, Note
3	**Heating Up, Browning**	Highest power
•	**Roasting**	
2	**Roasting**	Frying, making roux
•	**Roasting**	Continued frying of larger items, continued cooking of large quantities
1	**Continued cooking**	
•	**Keeping warm**	Lowest power continued cooking of small quantities
0		Residual Heat, Off Position

When heating up or browning we recommend to set the switch to the heating up setting "3" and then to complete the cooking of foods that require longer cooking times at a setting in the continued cooking or frying range.

Downloaded from www.Manualslib.com manuals search engine

Baking

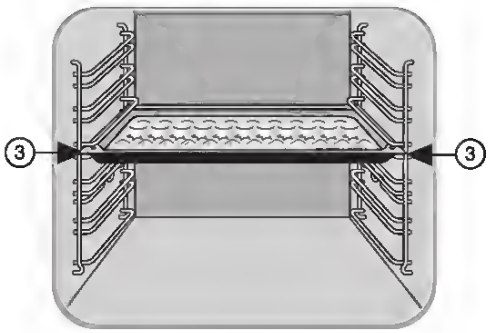
Cake Tins

Cake tins made of dark metal and coated tins are suitable for conventional heat.

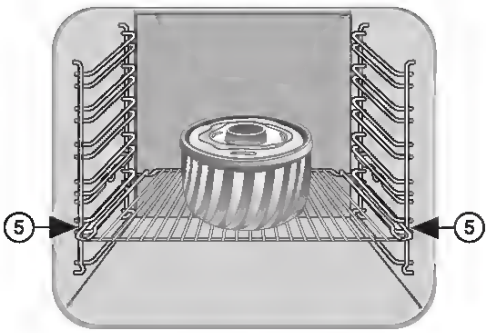
Shelf Positions

When using conventional heat it is only possible to bake on one level.

1 Baking Sheet:
Shelf Position 3



1 Cake Tin:
Shelf Position 5



General information

- Please note that the shelf positions are counted from top to bottom.
- Slide the baking sheet to the rear wall.
- Always place cakes in cake tins in the middle of the shelf.
  You can also bake two cakes simultaneously using conventional heat. In this case place the tins side by side on the shelf. The baking time is then increased only slightly.

Downloaded from www.Manualslib.com manuals search engine

Notes on the Baking Tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- Ranges are given for the temperature and cooking time since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time, we recommend setting the lower temperature, and only if necessary, e.g. if increased browning is required or the cooking time is too long, selecting a higher temperature.
- If you cannot find specific information for one of your own recipes, use information on a similar recipe for guidance.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

The information in the tables applies, when not otherwise stated, for a cold oven.

Downloaded from www.Manualslib.com manuals search engine

Baking Table

Type of Cake or Pastry	Shelf Position from the Top	Temperature °C	Time
Cakes in Cake Tins			
Ring-Shaped Cakes	5.	160-180	0:50-1:10
Madeira Cake, King Cake	5.	150-170	1:10-1:30
Sponge Cake	5.	160-180	0:25-0:40
Shortcrust Pastry Flan Base	5.	190-210 [1]	0:10-0:25
Sponge Flan Base	5.	170-190	0:20-0:25
Covered Apple Flan	5.	170-190	0:50-1:00
Savoury Flan (e.g. Quiche Lorraine)	5./6.	180-200	0:30-1:10
Cheesecake	5.	160-180	1:00-1:30
Cakes and Pastries on Baking Sheets			
Plaited Roll/Ring	3.	170-190	0:30-0:40
Christmas Stollen	3.	160-180[1]	0:40-1:00
Bread (rye bread) first .....then	5.	250[1] 160-180	0:20 0:30-1:00
Cream Puffs, Eclairs	3.	190-210	0:25-0:40
Swiss Roll	3.	180-200[1]	0:10-0:20
Dry Streusel Cake	3.	170-190	0:20-0:40
Butter Cake/Sugar Cake, Bienenstich	3.	190-210[1]	0:15-0:30
Fruit Flans (on yeast dough/sponge base)[2]	3.	170-190	0:25-0:50
Fruit Flans on Shortcrust Pastry Base[2]	3.	170-190	0:40-1:20
Flat Cakes with Delicate Toppings (e.g. curd cheese, cream, etc.)	3.	170-190	0:40-1:20
Pizza (with deep topping)[2]	5.	190-210[1]	0:30-1:00
Pizza (thin)	5.	230-300[1]	0:10-0:25
Unleavened Bread	3.	275-300[1]	0:08-0:15

Downloaded from www.Manualslib.com manuals search engine

Type of Cake or Pastry	Shelf Position from the Top	Temperature °C	Time
Waehen (CH)	5.	210-230[1]	0:35-0:50
Biscuits			
Shortcrust Biscuits	3.	170-190[1]	0:06-0:20
Small Piped Biscuits	3.	160-180[1]	0:10-0:40
Sponge Fingers	3.	170-190	0:15-0:20
Meringues	3.	100-120	2:00-2:30
Macaroons	3.	120-140	0:30-0:60
Small Pastries made with Yeast Dough	3.	170-190	0:20-0:40
Small Pastries made with Puff Pastry	3.	190-210[1]	0:20-0:30
Bread Rolls	5.	180-220[1]	0:20-0:35

1) Pre-Heat the Oven
2) Use the combination/fat tray or the fat tray!

Tips on Baking

	Tip
This is how to tell if your cake is cooked through	Push a wooden skewer into the highest point of the cake. When no more cake mixture sticks to the wood, you can switch off the oven and utilise the residual heat.
The cake collapses (is sticky, not properly cooked through, water marks)	Check your recipe. Next time use less liquid. Observe mixing times, particularly when using kitchen appliances.
The cake is too light	Next time use a dark cake tin or place the cake one level lower.
Cake with moist topping/ cheesecake is not cooked through	Next time bake at a lower temperature and increase the cooking time.

Downloaded from www.Manualslib.com manuals search engine

Roasting

Ovenware for Roasting

- Any heat-resistant dish is suitable for roasting.
- In the case of dishes with plastic handles, ensure that the handles are heat-resistant.
- Large roasts can be roasted **directly on the fat tray or on the shelf with the fat tray underneath** (e.g. turkey, goose, 3-4 chickens, 3-4 knuckles).
- We recommend roasting all lean types of meat **in a casserole with a lid** (e.g. veal, pork or beef pot roasts, frozen meat). This way the meat will remain juicier.
- You can roast all types of meat that should have a crispy exterior **in a casserole without a lid** (e.g. pork, meat loaf, lamb, mutton, duck, 1-2 knuckles, 1-2 chickens, small poultry, sirloin, filet, game).
- **Tip:** If you use dishes for roasting (particularly for small amounts), the oven will not get so dirty!

Shelf Positions

- Please see the following table for the shelf positions to be used.

Notes on the Roasting Tables

Information is given in the table on temperature settings, cooking times and shelf positions for various types of meat. The cooking times are only for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg**.
- The cooking time required is dependent on the type and quality of the meat.
- To stop juices that exude from the meat burning onto dishes, we recommend adding a little liquid in the roasting dish.
- Turn the roast after approx. 2/3 of the cooking time.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

Downloaded from www.Manualslib.com manuals search engine

Roasting Table

Type of Meat	Quantity Weight	Shelf Position from the Top	Temperature °C	Time Hr.:Min.
Beef				
Pot Roast	1-1.5 kg	4.	200-250	2:00-2:30
Roast Beef or Fillet				per cm height
- red inside	per cm height	4.	250-270 [1]	0:05-0:06
- pink inside	per cm height	4.	250-270[1]	0:06-0:08
- cooked through	per cm height	4.	210-250[1]	0:08-0:10
Pork				
Schoulder, Neck Joint of Ham	1-1.5 kg	4.	210-220	1:30-2:00
Chop, Kassler	1-1.5 kg	4.	180-190	1:00-1:30
Meat Loaf	750 g-1 kg	4.	170-180	0:45-1:00
Knuckle of Pork (pre-cooked)	750 g-1 kg	4.	210-220	1:30-2:00
Veal				
Roast Veal	1 kg	4.	210-220	1:30-2:00
Knuckle of Veal	1.5-2 kg	4.	210-225	2:00-2:30
Lamb				
Leg of Lamb, Roast Lamb	1-1.5 kg	4.	210-220	1:15-2:00
Saddle of Lamb	1-1.5 kg	4.	210-220	1:00-1:30
Game				
Saddle of Hare, Leg of Hare	up to 1 kg	3.	220-250[1]	0:25-0:40
Saddle of Venison	1.5-2 kg	4.	210-220	1:00-1:30
Leg of Venison	1.5-2 kg	4.	200-210	1:15-1:50

Downloaded from www.Manualslib.com manuals search engine

Type of Meat	Quantity Weight	Shelf Position from the Top	Temperature °C	Time Hr.:Min.
Poultry				
Poultry Pieces 4-6 pieces	per 200-250g	3.	220-250	0:35-0:50
Chicken Halves 2-4 pieces	per 400-500 g	3.	220-250	0:35-0:50
Chicken, Poulard	1-1.5 kg	4.	220-250	0:45-1:15
Duck	1.5-2 kg	4.	210-220	1:00-1:30
Goose	3.5-5 kg	5.	200-210	2:30-3:00
Turkey	2.5-3.5 kg 4-6 kg	5. 5.	200-210 180-200	1:30-2:00 2:30-4:00
Fish (steaming)				
Whole Fish	1-1.5 kg	4.	210-220	0:45-1:15

1) Pre-Heat the Oven.

Downloaded from www.Manualslib.com manuals search engine

Grilling

For grilling, set the temperature selection switch to the grill symbol.

Important: Always pre-heat the empty oven for **5 minutes using the grill setting!**

Ovenware for Grilling

- Use the shelf and universal tray together for grilling.

Shelf Positions

- For grilling flatter foods, always use the **2nd shelf position from the top.**

Notes on the Grilling Table

The grilling times are only for guidance and are dependent on the type and quality of the meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn pieces of meat or fish halfway through grilling.

Warning: Always grill with the oven door shut.
There is a risk of burns!

Grilling Table

Food for Grilling	Shelf Position from the Top	Grilling Time	
		1st Side	2nd Side
Rissoles	2.	8-10 Min.	6-8 Min.
Fillet of Pork	2.	10-12 Min.	6-10 Min.
Grilled Sausages	2.	8-10 Min.	6-8 Min.
Beef Fillet Steaks, Veal Steaks	2.	6-7 Min.	5-6 Min.
Fillet of Beef, Sirloin (approx. 1 kg)	2.	10-12 Min.	10-12 Min.
Bread for Toasting	2.	2-3 Min.	2-3 Min.
Toast with Topping	2.	6-8 Min.	–

Downloaded from www.Manualslib.com manuals search engine

Cleaning and Care

Hob

Clean the hob and the cast hotplates after each use, when they are still warm to the touch or cold. By this means you will avoid spills becoming burnt on.

Decorative Lid

You can remove the decorative lid to clean the hob.

☞ **1.** Open the decorative lid fully so that it is vertical.

2. Remove the cross-head screws on the right and left.

3. To replace, fit the decorative lid such that it is vertical and fix in place with the two cross-head screws.

Caution: Only close the decorative lid when the rings have cooled completely! There is a risk of burns!

Cast Hotplate

☞ **1.** Remove heavy soiling with fine scouring sand or a scouring pad.

2. Wipe away residues with a damp cloth.

3. Then warm the hotplate a little and leave to dry.

4. To maintain the cast hotplate in good condition, occasionally rub a little sewing machine oil into it and then polish with absorbent paper. (Do not use butter, bacon fat or similar substances for this purpose!)

Important: Do not use scouring sand or a scouring pad to clean the stainless steel surround on the hob because these cause scratches!

General information

- After cleaning, heat the hotplates briefly to dry them.
- Do not place moist or wet items on the hotplates.
- Rub utensils dry before placing them on the hotplates.
- Due to the thermal load during cooking, the stainless steel surround on the hob may discolour slightly. This is due to physical reasons.

Downloaded from www.Manualslib.com manuals search engine

Exterior of the Appliance

☞ Wipe the front of the appliance with a damp cloth and warm water with washing up liquid.
Do not use scourers, caustic cleaners or abrasive items.

Oven Interior

Oven Lighting

You can switch on the oven light to make cleaning easier.

Cleaning

☞ **1.** Wipe the oven clean after each use with water and washing up liquid with a little vinegar added.

2. Then rub the oven dry with a cloth.

3. Remove stubborn marks with special oven cleaner.

⚠ **Warning:** Do not clean the appliance with a steam or high pressure cleaner for safety reasons.

Important: When using oven spray, please ensure that you follow the manufacturer's instructions.

Downloaded from www.Manualslib.com manuals search engine

Accessories

☞ After each use rinse all slide-in parts (shelf, etc.) and dry well. Soak briefly to make them easier to clean.

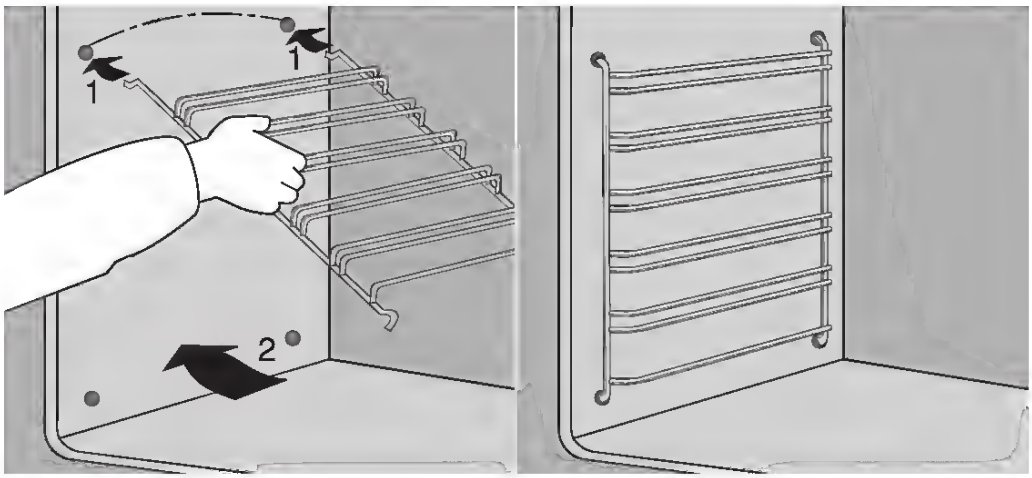
Side Rails

The side rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing and Fitting the Side Rails

☞ **1.** Pull the rail away from the oven wall at the base and unhook at the top.

2. To refit, insert the side rail at the top and place against the side of the oven at the base.



Downloaded from www.Manualslib.com manuals search engine

Oven Light

Warning: There is a risk of electric shock! Before changing the light bulb in the oven:

- Switch off the oven!
- Isolate the oven from the power supply.

Replacing the Light Bulb in the Oven/Cleaning the Glass

☞ **1.** Place a cloth on the floor of the oven.

2. Remove the glass cover by turning it anti-clockwise and then clean it.

3. Oven lighting replace with 40 Watt, 230 V, 300 °C heat resistant light bulb.

4. Refit the glass cover.

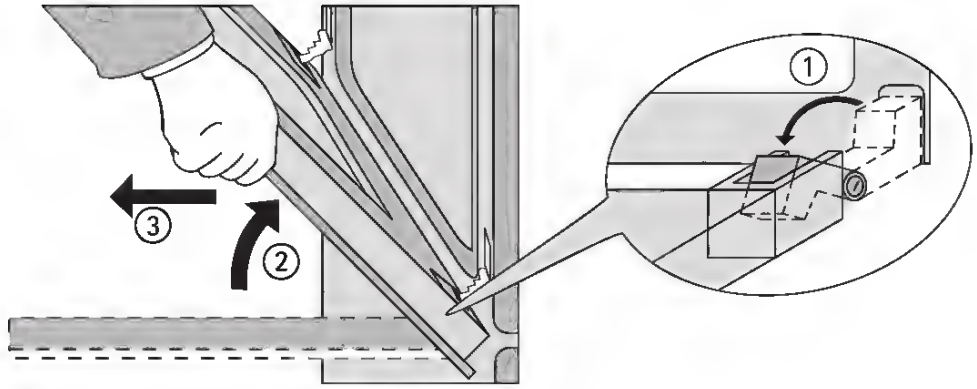
5. Remove the cloth from the oven.

Downloaded from www.Manualslib.com manuals search engine

Oven Door

The oven door on your appliance can be removed for cleaning.

Removing the Oven Door



☞ **1.** Open the oven door completely.

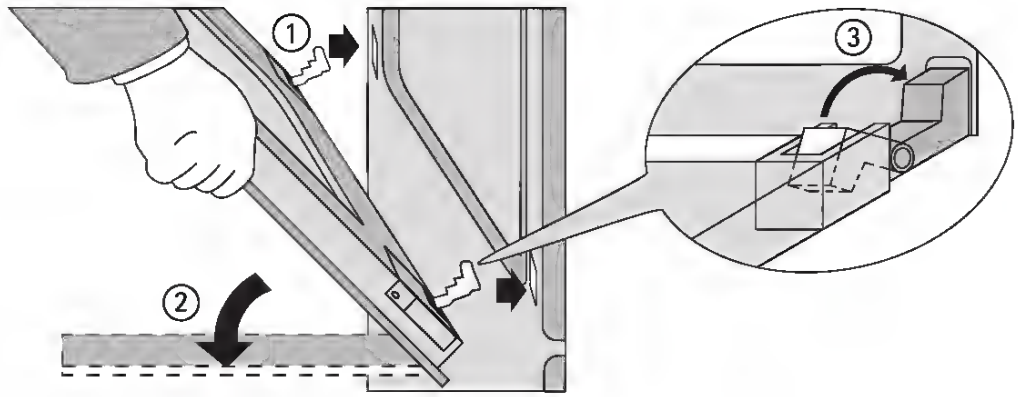
2. **Lift up fully the coloured clamping lever** on both door hinges (1).

3. Close the oven door around 3/4 of the way, **overcoming the resistance** (2).

4. Take hold of the side of the oven door with both hands. Lift the door upwards (Caution: heavy!) and remove from the oven (3).

5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the Oven Door



☞ **1.** Take hold of the sides of the door with both hands from the handle side.

2. Hold the door at an angle of approx. 60°.

3. Slide the door hinges as far as possible into the two cut-outs on the right and left on the bottom of the oven (1).

4. Lift the door up until resistance is met and then open fully (2).

5. Turn the clamping levers on both door hinges back into their original position (3), so that the coloured marks again point upwards.

6. Close the oven door.

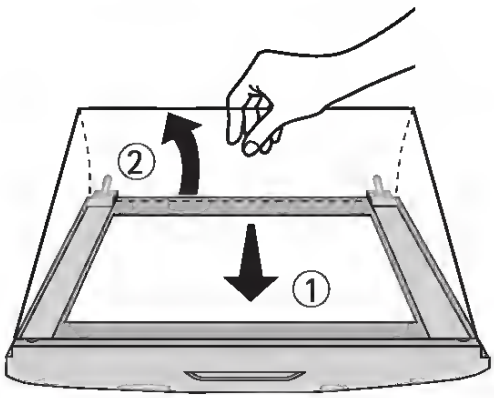
Downloaded from www.Manualslib.com manuals search engine

Oven Door Glass

The oven door is fitted with two panes of glass, these are fitted one behind the other. The inner pane can be removed for cleaning.

Warning: Please only perform the following steps on the oven door when it has been removed from the oven! When the door is fitted, the reduction in the weight of the door when the glass is removed could lead to the door suddenly closing and creating a hazard.

Removing the Door Inner Glass

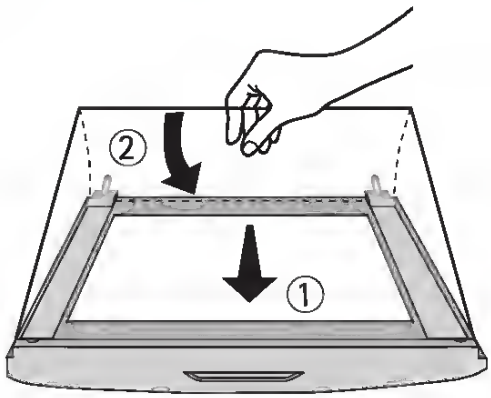


☞ **1.** Remove the oven door and place on a soft, level surface with the handle downwards.

2. Take hold of the pane of glass at the upper edge and slide it against the spring pressure in the direction of the oven door handle until it is free at the base (1).

3. Lift the pane **gently** at the base and remove (2).

Replacing the Inner Door Glass



☞ **1.** Guide the pane of glass at an angle from above into the door section on the handle side (1).

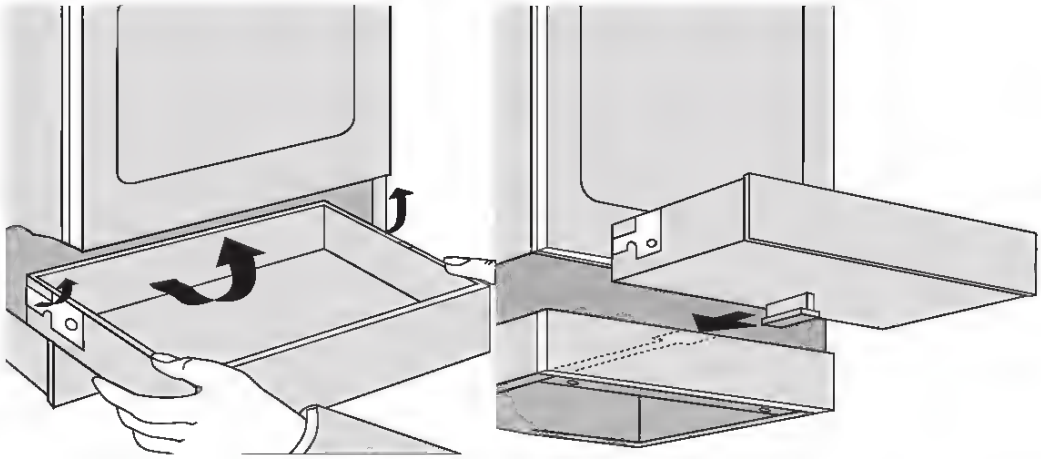
2. Lower the pane of glass (2). Place the pane, against the force of the spring on handle side, in front of the retaining section on the lower edge of the door and **slide it under the retaining section**. The pane of glass must sit securely!

3. Refit the oven door.

Downloaded from www.Manualslib.com manuals search engine

Utensils Drawer

The utensils drawer underneath the oven can be removed to make cleaning easier.



Removing / Replacing the Utensils Drawer

☞ **1.** Pull the utensils drawer out of the cooker as far as possible.

2. Lift the utensils drawer slightly so that it can be lifted upwards at an angle out of the drawer guide.

3. When replacing, ensure that the middle guide on the utensils drawer engages in the middle guide rail.

4. Lower the utensils drawer until it is horizontal and push home.

Downloaded from www.Manualslib.com manuals search engine

What to do if ...

.... the cooking zones do not work?

☞ Check whether
- the corresponding cooking zone is switched on,
- the mains fuse (fuse box) has blown.

.... the oven does not heat up?

☞ Check whether
- the appliance is switched on,
- all the necessary settings have been made,
- the mains fuse (fuse box) has blown.

If the fuse blows several times, please call an approved electrician.

.... the oven lighting ceases to function?

☞ Replace the light bulb in the oven (see Cleaning and Care).

If you call in customer service to resolve a problem listed in these notes, or to rectify an error in the operation of the appliance, the customer service engineer's visit will not be free of charge, even during the warranty period.

If this information does not provide you with the necessary assistance, please seek specialist advice.

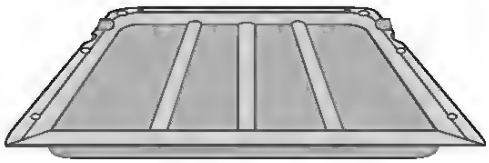
⚠ **Warning:** Repairs to the appliance are only to be made by qualified service engineers! Improper repairs can give rise to significant hazards for the user. If your appliance needs repairing, please contact your specialist dealer or customer service.

Downloaded from www.Manualslib.com manuals search engine

Additional Accessories

You can purchase the following accessories for your appliance from your dealer:

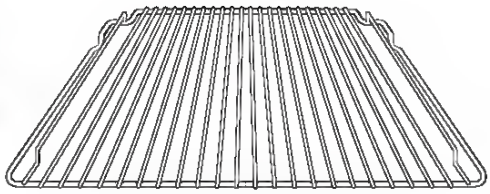
Roasting/Fat Tray
E No. 611 898 624



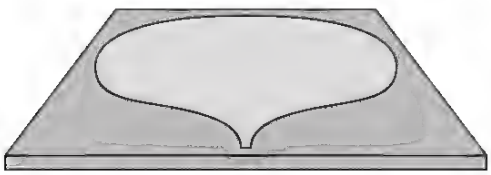
Universal Sheet
E No. 611 898 626

Baking Sheet
E No. 611 898 620

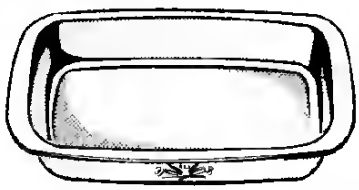
Combination Shelf
(not suitable for the use with oven shelf runners)
E No. 944 189 010



Pizza Stoneware:
H1.2 x B34.5 x D34.5cm
E No. 944 189 008



Glass Ceramic Fat Tray:
H6.5 x B32.0 x D27.0cm
E No 611 899 660



Downloaded from www.Manualslib.com manuals search engine

INSTALLING AND CONNECTING

Important: Assembly and connection of the new appliance may only be performed by an approved installer.

Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

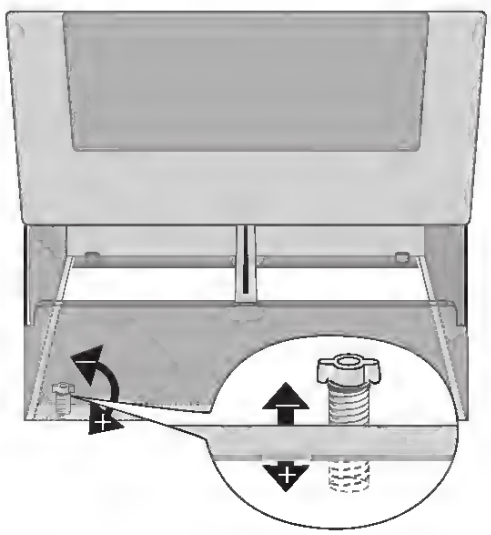
Installation

Important Information

- The veneer or plastic coverings on kitchen furniture around the appliance must be bonded with heat resistant adhesive (100 °C). If plastic coverings or the adhesive are not sufficiently temperature resistant, then the covering may distort or come loose.
- In respect of fire protection, this appliance corresponds to type Y (EN 60335-2-6). Only this type of appliance may built into positions with a high cupboard or wall on one side.
- The separation between the hob and the extractor hood must be at least as large as that given in the extractor hood installation instructions.

Appliance Alignment

Underneath the appliance there are 4 adjustable feet with the aid of which you can compensate for small amounts of unevenness in the floor.



☞ **1.** Remove the utensils drawer

2. Turn the adjustable feet to raise or lower them until the cooker is level.

3. Replace the utensils drawer.

The adjustable feet are easier to turn if the cooker is tilted slightly to take the load off the feet.

Downloaded from www.Manualslib.com manuals search engine

Technical Data

Oven Exterior Dimensions

Height x Breadth x Depth	85 cm x 60 cm x 60 cm
Depth with the door open	105 cm

Oven Interior Dimensions

Height x Breadth x Depth	31 cm x 39.6 x 41.5 cm

Power Consumption of the Cooking Zones

Normal Hotplate ø 145 mm	1000 W
Normal Hotplate ø 220mm	2000 W
Fast Hotplate ø 145 mm	1500 W
Fast Hotplate ø 180 mm	2000 W

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548
  in respect of the operating features of electric cookers for household use.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3
  in respect of the basic protection requirements for electromagnetic compatibility (EMC).

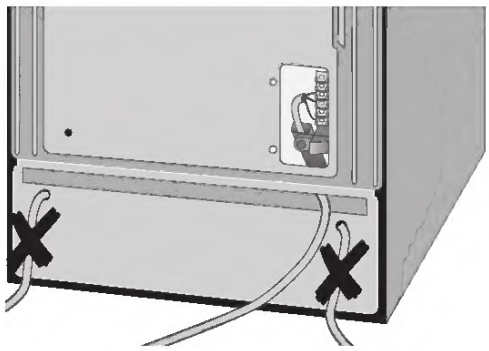
CE This appliance complies with the following EU directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Amendment 92/31/EWG).

Downloaded from www.Manualslib.com manuals search engine

Safety Instructions for the Installer

- A device is to be included in the electrical installation that makes it possible to isolate the appliance from the mains supply with a minimum contact separation of 3 mm. Suitable isolation devices are e.g. cut-outs, fuses (remove screw type fuses from the holder), earth leakage trips and circuit breakers.
- Make the electrical connection to the appliance in accordance with the wiring diagram on the outside of the connector cover.



Important: Do not feed cable through the holes!

Downloaded from www.Manualslib.com manuals search engine

SERVICE

In the "What to do, if ..." section a number of malfunctions are listed that you can rectify yourself. In the event of a malfunction, look there first.

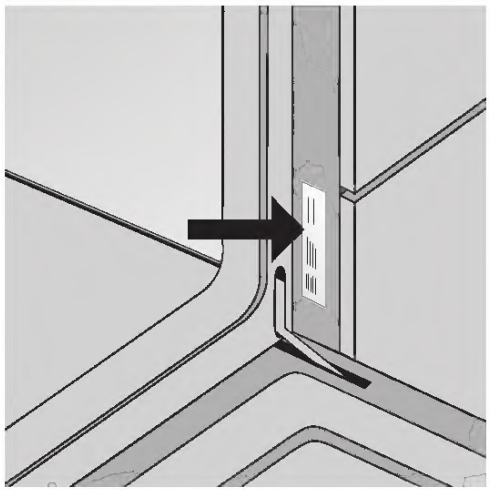
Is it a technical malfunction?

Then please contact your customer service centre. (You will find addresses and telephone numbers in the "Customer Service Centres" list.)

Always take the time to prepare yourself for the call. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

- How is the malfunction noticeable ?
- Under what circumstances does the malfunction occur?



Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S-No Code (8 digits).

We recommend you to record the code numbers here so that you always have them at hand:

PNC . . . .

S-No . . . . . .

When will you be charged, also during the warranty period?

- when you could have rectified the malfunction with aid of the Table of Malfunctions (see "What to do, if ..." section),
- if the customer service engineer has to make several calls because he was not given important information prior to his visit, and therefore, e.g., had to fetch replacement parts. You can avoid multiple calls if you prepare yourself well for the telephone call, as described above.

Downloaded from www.Manualslib.com manuals search engine

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

http://www.aeg.hausgeraete.de

© Copyright by AEG

822 947 320 - 03 - 0202

Subject to change without notice

Downloaded from www.Manualslib.com manuals search engine